

Crock Pot Chicken and Rice Recipe



4.98 from 1981 votes

Get dinner on the table fast with this Crock Pot Chicken and Rice Recipe. The tender chicken and cheesy rice make an amazing meal your family will love.

Prep Time 10 mins	Cook Time 4 hrs	Total Time 4 hrs 10 mins
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Course: Main Course Cuisine: American Keyword: Crock Pot Chicken and Rice Recipe
Servings: 6 Calories: 424kcal Author: [Carrie Barnard](#)

Equipment

- 1 [Crockpot](#) I really love this Crockpot! I use it all the time!

Ingredients

- 2 boneless skinless chicken breasts (cut into 1 inch pieces)
- 1 teaspoon [minced garlic](#)
- 1 teaspoon [black pepper](#)
- 1 teaspoon [salt](#)
- 1/2 [onion chopped](#)
- 3 cups [chicken broth](#)
- 1 can [cream of chicken soup](#) (10.5 oz can)
- 1 1/2 cup [brown rice](#) (uncooked)
- 2 cups [cheddar cheese](#) (shredded)

Instructions

1. Place the chicken, garlic, salt, pepper, onion, chicken broth, cream of chicken soup and brown rice in the [crock pot](#). Stir to thoroughly combine all the ingredients.
2. Cover and cook on high for 3.5-4 hours until the rice has absorbed all the chicken broth in the crock pot.
3. Stir in the shredded cheese. Cover and allow the heat from the meal to melt the cheese (5-7 minutes).
4. Serve warm and enjoy!

Notes

- I recommend [brown rice](#) for this recipe instead of white rice as it's more hearty and able to handle the longer cook time from the crock pot. I do not recommend white rice for this recipe as it will likely turn too mushy.
- If the mixture is too thick, gradually stir in more chicken broth at the end of the cook time until the meal is the consistency that you prefer (1/4 cup at a time).
- Refrigerate the leftovers in an [air tight container](#) for up to 5 days.